





# IFTAR BUFFET MENU

# **COLD BUFFET**

#### **Nuts and Dry Fruits**

Almond, Dried Apricots, Pistachio, Dried Figs, Walnuts, Dried Prunes, Dates

#### Juices

Jallab, Laban Iran, Tamarhindi, Karkadeh

#### Salads

Chicken and Avocado Salad, Quinoa Lentil Salad, Plain Caesar Salad (Mi/E), Chicken Hawaiian Salad, Broccoli and Pasta Salad, Larb Gai (F)

#### **Fresh Salad Leaves**

Romaine Lettuce, Lollo Rosso, Iceberg, Rocca Leaves, Fresh Zaatar, Rocket Leaves

### Salad Bar Condiments (SD)

Tomato, Cucumber, Sweet Corn, Red Kidney Beans, Bell Pepper, Carrot, Fresh Mushroom, Sundried Tomato, Artichoke, Lemon Wedges

#### Dressings

Olive Oil, Balsamic, Lemon Dressing, Vinaigrette

#### **Cold Mezze**

Hummus (SO/SS), Baba Ganoush, Tabbouleh, Vine Leaves (SD), Freekeh and Chicken Salad, Eggplant with Tomato Sauce, Loubieh Bi Zeit, Chicken Feta (Mi)

#### **Individual Portions**

Carrot and Orange Shooter, Prawn and Mango Salad (MO), Caesar Salad (Mi/E), Smoked Salmon Mousse (F), Cucumber Tzatziki (Mi), Maple Glazed Carrots, Minced Beef with Eggplant

#### **Fruits**

Cut Fruits: Watermelon, Sweet Melon, Rockmelon, Pineapple, Grapes, Orange, Whole Fruits: Red Apple, Green Apple, Fruit Salad









# **HOT BUFFET**

#### Soups

Addas Soup (CE/P), Cream Mushroom Soup (Mi)

#### Grille

Moroccan Mixed Grill (MI)

#### Beef

Beef Medallion with Mushroom Sauce (G)(MI)

#### Lamb

Moroccan Lamb Tagine, Lamb Shakriya (Mi/T)

### **Arabic Specialties**

Mixed Dolma (F/CR/MO), Ouzi with Oriental Rice (T/P)

#### Seafood

Grilled Salmon with Paprika Sauce (F/Mi/T), Grilled Hammour with Saffron Butter Sauce (F/Mi/T)

#### Chicken

Chicken Mulkiya (T)

#### **Rice Dishes**

Chicken Kabsa with Chatta and Raita (Mi), Vermicelli Rice (G)

#### **Vegetables**

Pesto Vegetables (Mi/T/P), Roasted Potatoes with Rosemary

#### Pasta

Spaghetti Bolognese (G/CE)

#### **Pizza**

Curried Chicken Pizza (Mi/G)

#### Manakish (G/Mi/SS)

Cheese, Zaatar

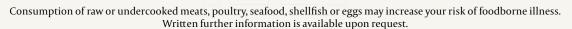
# Under the Lamp (G/Mi)

Meat Kibbeh, Spinach Fatayer, Cheese Fatayer, Meat Fatayer

#### **Live Stations**

Shawarma (SD), Falafel (SS)

(CR) Crustaceans; (P) Peanuts; (SO) Soybean; (T) Treenuts; (SS) Sesame Seeds; (F) Fish; (E) Egg products; (MI) Milk Products; (G) Gluten; (CE) Celery; (MU) Mustard; (SD) Sulphur Dioxide preservatives; (MO) Molluscs; (L) Lupine; (V) Vegetarian; (C) Chili











# **PASTRY & BAKERY**

# Bread Selection (G)(MI)

Assorted Bread Rolls
Arabic Bread
Pita Bread
Mini Arabic Bread
Whole Brown Bread
French Bread
Butter
Margarine

# Arabic Sweets (G/T/SS/E/P)

Assorted Arabic Sweets Katayef (G/T/Mi/SS) Lukumades (G/SS)

#### **Cakes and Desserts**

Chocolate Ganache Cake (G/Mi/E)
Oreo Cheesecake (G/Mi/E)
Vanilla Cake (G/Mi/E)
Coffee Cheesecake (Mi/E)
Um Ali (Mi/G/T/E)
Kunafa (Mi/G/T/E)

#### **Individual Desserts**

Passion Fruit Mousse (Mi)
Vermicelli Kheer with Dates (G/T/Mi)
Mocha Pots de Crème (Mi/E)
Raspberry Crumble (G/Mi/T)
Coconut Sago Pudding (Mi)
Dates Pudding (G/Mi/T)

